



## Bello Stento 2019

From the sweet grapes of vine fields on the Bello Stento promontory, our young and vigorous wine is inviting by nature.

— **BRAND**

La Madonnina

— **TYPE**

Red Wine

— **AREA OF PRODUCTION**

Region: Tuscany  
Province: Florence  
Municipality: Greve  
Estate: La Madonnina

— **GRAPE BLEND**

Sangiovese

— **APPELLATION**

Chianti Classico DOCG

— **TERRAIN COMPOSITION**

Extremely rich in clay, with a high calcium content

— **YIELD**

750g/m<sup>2</sup>

— **FARMING SYSTEM**

Spurred cordon

— **VINIFICATION**

Maceration with skins for 10-15 days in 150 hl stainless steel fermentation vats; three delestages, pumped over daily at a controlled temperature of 26°C

— **AGEING**

In stainless steel tanks for 12 months

— **ALCOHOL CONTENT**

13% vol

— **TOTAL ACIDITY**

5.1g/l

— **RESIDUAL SUGAR**

0.5g/l

— **LONGEVITY**

4/5 years

— **TASTING NOTES**

Intense bright red in colour, impetuous and vibrant, fresh, with sweet violet and black berry fruit notes, on the palate it presents a good level of acidity, it is fruity, dry and harmonious; a wine with a refined structure, for enjoying with good food, every day

— **COLOUR**

Bright ruby red

— **SERVING SUGGESTIONS**

Ideal served with pasta, roast, boiled and grilled meats, mushrooms and game

— **SERVING TEMPERATURE**

14-16°C

— **SIZE**

75cl, 100cl wicker wine bottle

### Prizes and Awards

— **VERONELLI** ★ ★  
Two Stars

— **LUCA MARONI** 90  
90/100 points

— **JAMES SUCKLING** 90  
90 points